



# SYBILLE KUNTZ

## Weingut

### Hugh Johnson Pocket Wine Book 2018:

*"Progressive individual organic estate at Lieser especially Niederberg-Helden vineyards. Intense wines, one of each ripeness category, intended for gastronomy, listed in many top restaurants."*

## 2016 Mosel-Riesling Auslese feinherb

Alcohol 11,5 Vol%, Residual sugar 41,5 g/l, Acidity 7,8 g/l.

### General:

The *Auslese* grapes that are used to make this wine are picked from the best and oldest vineyard parcels of the Niederberg-Helden, a single vineyard site (designated an Erste Lage or "First Growth" site). In these steep sloped vineyards grow old vines (40–90 years) planted in the middle of the last century, partly ungrafted and farmed according to biodynamic principles.

The low yield of these vineyards results in a high concentration of aroma and taste. In the steepest vineyards, on stony slate soil grow these great and rich Riesling wines of extreme minerality and concentration. We cultivate a spontaneous cover crop to grow in the rows which keeps useful and harmful creatures in a natural balance. Low yield is assured through the pruning of the vines to 6–8 buds/vine. At the end of June, shortly after blossom, manual shoot thinning is done as well as removal of leaves and secondary shoots in the grape zone, followed by green harvest in August. This results in light-weight, small-berried grapes perfectly exposed to the sunrays. Total yield amounts to 20 hl/ha, which is about 400 ml per vine. What is important for the timing of the harvest is to reach physiological ripeness in the last week of October, with sugar readings of 120° Oechsle (Specific gravity 120° = 1,120 kg/l or 28,5° Brix).

The grapes are collected during harvest in small crates to ensure that they reach the cellar undamaged. In the closed tank press skin maceration lasts a few hours to enhance natural aroma extraction. After an average 12-hour sedimentation period the juice is moved into the fermenter. Vinification starts with indigenous yeast and takes place in stainless-steel tanks at temperatures of between 16° to 18° C. Initially, fermentation is temperature-controlled; the entire fermentation process covers a period of 6 to 8 weeks. The wine is kept on its lees until filtration in spring.

### 2016 Vintage:

The vintage 2016 was finally much better than expected. The excessively wet spring with its considerable impairments for vine growth was quickly forgotten when it got really hot in the summer and the intense sunshine brought a golden October that lasted into the harvest. Especially the dry Riesling wines benefited from the low botrytis of this vintage. The wines show impressive aromatics and complex structure.

Exclusively Riesling and no other type of grape grows in our 15 hectares of vineyards in Lieser on the Moselle. Primarily steep slopes with slate soil form the basis on which Riesling has been cultivated for centuries. We are proud to carry forward the craftsmanship of our family tradition.

Certified organic winegrowers since 2013, we have extended our operation to biodynamic farming in 2016 – another significant step towards achieving our goals of natural wine growing and natural wine production.

### Detailed Information on the Wine:

<b>Potential alcohol:</b>	111 g/l	<b>Tasting profile:</b>	Off-dry
<b>Actual alcohol:</b>	11,5 %	<b>Ripeness of grapes:</b>	Ripe, botrytis grapes
<b>Residual sugar:</b>	41,5 g/l	<b>Age of vines:</b>	40–90 years
<b>Total acidity:</b>	7,8 g/l	<b>Inclination:</b>	60–75%
<b>pH:</b>	3,3	<b>Village:</b>	Lieser
<b>Botrytis:</b>	25–40 %	<b>Vineyard:</b>	Niederberg-Helden
<b>Chaptalization:</b>	No	<b>Designation:</b>	"First Growth" site
<b>Malolactic:</b>	No	<b>Glass:</b>	Zalto Universal
<b>Closure:</b>	Cork	<b>Certification:</b>	Organic, biodynamic, Vegan

### Comments:

*"An unusual classification and wine. Sybille K recommends this biodynamic certified wine with foie gras or spicy Asian food. Very pale. Rich spicy nose and lively, rather exotic tropical fruit character. It tastes as though there were even more acidity. Too rich for an aperitif but I could see it playing a fine role at the table, for those who don't object to residual sugar. Long and earthy. 11.5 %. Drink 2018-2023. 17 Points"*

Jancis Robinson 2017



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